CARNIVAL CONQUEST 11/02/03

CORRECTIVE ACTION AND FOLLOW UP LOG

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	26	MAIN GALLEY DISHWASH	TWO OUT OF 16 PREVIOUSLY CLEANED PLATES STORED AS CLEAN WERE SOILED WITH DRIED EGG RESIDUE.	YES	11/2/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING WILL BE ENFORCED.	
2	22	MAIN GALLEY DISHWASH	ONE OF THE FINAL RINSE NOZZLES WAS CLOGGED ON THE AFT DISHWASH MACHINE.	YES	11/3/2003	THE NOZZLE HAS BEEN CHANGED	
3	22	MAIN GALLEY DISHWASH - AFT	THE PRESSURE GAUGE BENEATH THE DISHWASH UNIT READ 0.5 BARS PRESSURE.	YES	11/4/2003	PRESSURE GAUGE WAS REPLACED AND PRESSURE WAS INCREASED.	
4	26		THE FLOOR MIXER COLLAR RIM WAS SOILED WITH MOISTURE AND MOLD.	YES	11/2/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING WILL BE ENFORCED.	
5	22	MID GALLEY POT WASH	THE H300E DISH MACHINE FINAL RINSE MANIFOLD NOZZLES WERE NOT PROVIDING A FAN PATTERN SPRAY, DUE TO A LEAK IN THE MANIFOLD. THIS WAS REPAIRED DURING THE INSPECTION.	YES	11/4/2003	THE MANIFOLD FOR RINSE SYSTEM HAS BEEN CHANGED	
6	22	STARBOARD GLASSWASH MACHINE	THE GLASSWASH DISH MACHINE PRESSURE GAUGE READ 10 PSI.	YES	11/4/2003	PRESSURE GAUGE WAS REPLACED AND PRESSURE WAS INCREASED.	
7	33	PROVISIONS- VEGETABLE COOLER	MOISTURE WAS DRIPPING FROM THE DECKHEAD ONTO PRODUCT STORED BELOW.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
8	26	STAFF MESS	THE INTERIOR LINES (FOOD CONTACT AREA) OF THE JUICE DISPENSING MACHINE WAS SOILED WITH MOLDY JUICE RESIDUE.	YES	11/2/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING WILL BE ENFORCED.	
9	19	STAFF MESS	THE BAIN MARIE SNEEZE GUARD WAS NOT OF SUFFICIENT LENGTH TO PROTECT THE FOOD STORED BELOW.	N/A		REPLACEMENT OF THE SNEEZE GUARDS MUST BE EVALUATED	
10	26	CREW MESS	THE JUICE MACHINE DISPENSING LINES (FOOD CONTACT AREA) WERE SOILED WITH MOLDY JUICE RESIDUE.	YES	11/2/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING WILL BE ENFORCED.	
11	20	CREW MESS	THE MILK DISPENSING TUBE WAS NOT CUT AT AN ANGLE.	YES	11/4/2003	TUBE END CUT AT AN ANGLE. CREW TRAINED.	
12	19	CREW MESS	A PLATE OF CHILES WERE STORED UNDER THE COUNTER ON TOP OF THE ICE MACHINE TECHNICAL COMPARTMENT ON THE CREW MESS BUFFET LINE.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
13	22	CREW DISHWASH	THE DISH AND GLASS WASH FINAL RINSE MANIFOLD NOZZLES WERE NOT WORKING CORRECTLY. WATER WAS DRIZZLING FROM THE MANIFOLD INSTEAD OF A FAN SPRAY PATTERN ON THE GLASSWASH UNIT. THE DISHWASH UNIT FINAL RINSE SPRAY PATTERN WAS ERRATIC.	YES	11/4/2003	THE RINSE ARM ADAPTER HAS BEEN CHANGED	
14	20	CREW BAR	THE ISLAND OASIS PITCHER WAS CRACKED. STAFF DID NOT HAVE A TOOL TO DISASSEMBLE AND CLEAN THE BLADE.	YES	11/5/2003	REPLACED WITH NEW ONE AND TOOL PROVIDED	
15	34	CREW BAR	THE WALK IN REFRIGERATION UNIT CONDENSER DRAIN WAS PLUGGED AND OVERFLOWING.	YES	11/4/2003	DRAIN UNPLUGGED	
16	33		A SMALL GAP WAS NOTED IN THE DECKHEAD ABOVE THE GRILLS FIRE CURTAIN.	YES	11/5/2003	GAP FILLED WITH SILICON	
17	39	SKY BAR	FRUIT FLIES WERE NOTED IN THE FLOOR DRAIN OF THE SERVICE SINK. THE BAR STAFF DID NOT HAVE A TOOL TO REMOVE THE DRAIN COVER FOR CLEANING.	YES	11/5/2003	DRAIN CLEANED	

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18	22	CREW DISHWASH	THE FINAL RINSE TEMPERATURE GAUGE READ 230 DEGREES F, WHEREAS THE DISH TEMPERATURE WAS 172 DEGREES F. STAFF WERE AWARE THE GAUGE WAS OUT OF CALIBRATION OR BROKEN AND ARE WAITING FOR PARTS FOR REPAIR.	YES	11/6/2003	ELECT. GAUGE RECALIBRATED	
19	8	POTABLE WATER	THE END OF A HOSE IN THE FORWARD-STARBOARD BUNKER STATION WAS NOT CAPPED.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
20	6	POTABLE WATER	FOR A FEW DAYS AT THE BEGINNING OF THE MONTH AND END OF THE MONTH THE CHARTS WERE LEFT ON THE RECORDER FOR MORE THEN 24 HOURS. THIS WAS NOTED AT THE DISTRIBUTION SYSTEM ANALYZER CHART RECORDER.	YES	11/2/2003	CREW ADVISED TO CHANGE CHART AT PROPER TIME	
21	6	POTABLE WATER	THE WATER QUALITY REPORTS FOR NEW ORLEANS WERE FROM 2002 AND THE LATEST WATER QUALITY REPORT FROM MONTEGO BAY WAS FROM AUGUST 2003.	N/A		WATER POLICY WILL BE CHANGED ACCORDINGLY	
22	6	POTABLE WATER	THE MANUAL LOGS NOTED TWO DAYS WHERE THE FREE CHLORINE RESIDUAL OF THE BUNKERED WATER WAS LESS THAN 2.0 PPM FOR THE ENTIRE DAY. A REVIEW OF THE ANALYZER CHARTS NOTED THAT FOR SEPTEMBER 3, 2003 THE LEVELS WERE ABOVE 2.0 PPM. FOR SEPTEMBER 5, 2003 THE CHART HAD FLUCTUATIONS OF THE READINGS FROM ABOVE 3.5 PPM TO BELOW 1.5 PPM. IT WAS NOT CLEAR FROM THE LOGS THAT THE ANALYZER CHART RECORDER WAS CALIBRATED PROPERLY. THE CALIBRATION OF THE ANALYZER CHART RECORDER WAS NOT NOTED IN THE LOG OR ON THE CHARTS. THE ONLY READING NOTED WAS THE PORT CHLORINE LEVEL AT THE START OF BUNKERING.	YES	11/2/2003	STARTING NOW ONLY ELECTR. CHART WILL BE USED DURING FW.BUNKERING . RECORDING ON IT DATE CALIBRATED. MANUAL LOG WILL BE USED ONLY IN CASE OF ELECTR. EQUIPMENT FAILURE.	
29 23	10	POOLS	THE SHEPHERD'S HOOK AND FLOATATION DEVICE WERE NOT VISIBLE FROM THE DECK AT THE FORWARD POOL. THE FLOATATION DEVICE WAS NOT VISIBLE FROM THE FORWARD AND AFT ENDS OF THE AFT POOL. THE FLOATATION DEVICE WAS NOT VISIBLE FROM THE AFT END OF THE MAIN POOL.	YES	11/17/2003	LIFE RINGS AND SHEPHERD HOOKS MOVED IN VISIBLE AREA	
30 24	10	WHIRLPOOL SPAS	AS PER THE ENGINEER THE MONTHLY SEDIMENTATION TEST WAS A TEST OF THE PH AND CHLORINE RESIDUAL OF THE WATER IN THE SAND FILTER. THERE WAS NO INDICATION THAT THE FILTER WAS OPENED MONTHLY AND CHECKED FOR CRACKS, MOUNDS, AND HOLES IN THE FILTER MEDIA. IN ADDITION, AN APPROPRIATE SEDIMENTATION TEST WAS NOT PERFORMED. THE RAISING OF THE HALOGEN RESIDUAL FOR ONE HOUR AT THE END OF THE DAY WAS NOT RECORDED. THIS PROCEDURE IS ON THE PRE-PRINTED FORM.	YES	11/15/2003	THE HOTEL ENGINEER HAS RECEIVED FROM VSP HRSAK PROPER INSTRUCTION ABOUT TEST METHOD	

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25	38		BUCKETS WERE NOTED ON THE DECK. BOTTLES OF BLEACH WERE STORED IN AN UNLABELED CABINET. A FLOOR BRUSH WAS STORED ON THE DECK.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
26	31		AN UNLABELED BOTTLE OF BLEACH WAS STORED IN AN UNDERCOUNTER CABINET.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
27	31	DECK 2 AFT STARBOARD ICE PANTRY	A SPRAY BOTTLE WAS LABELED BLEACH AND WAS ALSO LABELED MICRO BAC. THIS BOTTLE CONTAINED BLEACH.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
28	38	DECK 3 VET GEVDBUYDD	A SPRAY BOTTLE OF BLEACH WAS STORED ON THE COUNTER AND NOT IN THE CLEANING LOCKER.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
29	21	LIDO ICE CREAM STATION	THE PLASTIC FRONT OF THE UNITS HAD A STICKY GLUE RESUE.	YES	11/2/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING TO BE ENFORCED.	
30	20	ASIAN CORNER	THE SOUP KETTLE LID WAS CRACKED.	YES	11/4/2003	PLASTIC LID REPLACED	
31	33	LIDO PORT ENTRANCE	THE CARPET AT THE WAIT STATION NEAR THE CEZZANE ENTRANCE WAS SOILED AND NOT EASY TO CLEAN.	In progress		IT WILL BE REPLACED AS SOON AS THE SPARE TILES WILL BE RECEIVED ONBOARD THE SHIP.	
32	27	LIDO PORT BEVERAGE STATION	THE TECHNICAL SPACE UNDER THE COUNTER WAS SOILED WITH MOLD.	YES	11/5/2003	CLEANED	
33	28	LIDO BEVERAGE STATIONS	THE PLASTIC COFFEE CUPS WERE BROUGHT OUT FOR USE WHILE STILL WET.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
34	16	I IDO BLIFFET PANTRY	CHICK PEAS WERE TESTED AT 46°F. THESE WERE SAID TO HAVE COME FROM A CAN THAT WAS JUST OPENED.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
35	19	LIDO BUFFET PANTRY	THE FLY TRAP WAS INSTALLED OVER THE LEFT SIDE OF THE PREPARATION SINK.	YES	11/22/2003	REPOSITIONED AS PER F&B MANAGER	
36	20	LIDO BUFFET PANTRY	GOUGES WERE NOTED IN THE LID OF THE CHOPPER.	YES	11/22/2003	DONE	
37	33		THE DECK WAS SOILED UNDER THE THRESHOLD PLATE AND IN THE SLIDING DOOR VOID SPACES.	YES	11/3/2003	CORRECTED AFTER INSPECTION & BETTER DAILY CLEANING TO BE ENFORCED.	
38	22	LIDO DISHWASH	FOUR OF THE NOZZLES ON THE FINAL RINSE ARM WERE NOT SPRAYING. THIS WAS CORRECTED DURING THE INSPECTION.	YES	11/4/2003	THE NOZZLE HAS BEEN CHANGED	
39	20		A FEW RECTANGULAR FOOD CONTAINER WERE NOTED TO BE CHIPPED ALONG THE OUTER EDGES.	YES	11/2/2003	CORRECTED DURING INSPECTION.	

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40	*	CORRECTIVE ACTION STATEMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL CONQUEST - CAS - [10/02/2003]				
41	28	LIDO CLEAN DISH STORAGE	A FEW STACKS OF DISHES WERE NOT STORED COVERED OR INVERTED.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
42	28	LIDO BUFFETS	THE BACK-UP BOWLS OUT FOR SERVICE WERE NOT STORED COVERED OR INVERTED.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
43	20	LIDO GALLEY CENTER	A LADDLE AT THE TILT PAN WAS NOTED TO HAVE AN OPEN HOLLOW HANDLE.	YES	11/5/2003	LADLE MODIFIED	
44	26	TASTE OF NATION	A FEW SERVING UTENSILS WERE SOILED AND STORED AS CLEAN IN THE UNDERCOUNTER CABINET.	YES	11/2/2003	CORRECTED DURING INSPECTION.	
45	38	POINT SUPPER CLUB	THE CLEANING LOCKER AT THE SERVICE AREA WAS NOT LABELED.	YES	11/3/2003	STICKER STATING "CLEANING SUPPLIES" IS POSTED.	
46	19	LIDO BUFFETS GENERAL	THE CORNER AND CURVES OF THE BUFFET WERE NOT PROVIDED WITH SNEEZE GUARDS. THE FOODS BEHIND THESE SECTIONS OF THE BUFFET WERE NOT ADEQUATELY PROTECTED.	In progress		AWAITING GUIDANCE FROM OFFICE REGARDING A REPLACEMENT SNEEZE GUARD OR IF A MODIFICATION IS TO BE DONE.	